

# CRAFT COCKTAILS

## FIG AND CRAN MARTINI

VODKA INFUSED WITH FIGS, & CRANBERRIES,  
SIMPLE SYRUP, STAR ANIS  
12

## WINTER ROSE MULE

VODKA, CRAN-APPLE, ROSEMARY &  
GINGER SIMPLE SYRUP, APPLE CIDER, LEMON  
11

## L'AMORE

BERRY INFUSED VODKA, FRESH LEMON,  
FINISHED WITH PROSECCO  
10

## SEASONAL SANGRIA RED OR WHITE

10

## TEQUILA BLOSSOM

HORNITOS PLATA TEQUILA, HIBISCUS SYRUP, FRESH LIME  
10

# BEER

## DRAUGHT

<b>BIRRA PERONI</b> .....6.5	
ITALIAN PALE LAGER	ITALY 5.1%
<b>HIGH WATER HEFEWEIZEN</b> .....7	
GERMAN-STYLE WHEAT	PENNSYLVANIA 5.2%
<b>SMUTTYNOSE SINGLE-DIGIT DUBBEL</b> ...8	
BELGIAN-STYLE DUBBEL	NEW HAMPSHIRE 8.3%
<b>ST. BENJAMIN FOUL WEATHER JACK</b> .....7	
ENGLISH-STYLE PALE MILD	PHILADELPHIA 4.5%
<b>VICTORY 4 FRONT IPA</b> .....7	
MODERATE IPA	DOWNINGTOWN 5.5%
<b>TROEGS JAVAHEAD STOUT</b> .....8	
OATMEAL COFFEE STOUT	HERSHEY 7.5%
<b>DOUBLE NICKEL MARBLED RYE</b> .....8	
RYE/MILD/RAUCHBIER HYBRID	PENNSAUKEN 8.0%
<b>YES, HAVE SOME</b> .....7	
BLONDE ALE	CONSHOHOCKEN 5.6%
<b>LAGUNITAS IPA</b> .....7	
WEST COAST IPA	CALIFORNIA 6.2%
<b>OLD RASPUTIN RUSSIAN IMPERIAL</b> .....9	
IMPERIAL STOUT (NITRO)	CALIFORNIA 9.0%
<b>NAKED LE PETOMANE</b> .....9	
SPICED SAISON	PENNSYLVANIA 6.3%
<b>YARDS PHILADELPHIA PALE ALE</b> .....6	
PALE ALE	PHILADELPHIA 4.3%
<b>YUENGLING</b> .....5	
AMERICAN AMBER LAGER	POTTSVILLE 4.4%
<b>BLUE MOON</b> .....6	
BELGIAN-STYLE WIT	COLORADO 5.4%
<b>STELLA ARTOIS</b> .....7	
BELGIAN LAGER	BELGIUM 4.8%
<b>COORS LIGHT</b> .....5	
AMERICAN LIGHT LAGER	COLORADO 4.2%

## BY THE BOTTLE

<b>SOUTHERN TIER CHOKLAT ORANJ</b> .....10	
AMERICAN IMPERIAL STOUT	NEW YORK 10%
<b>BELL'S WINTER WHITE ALE</b> .....7	
WITBIER	KALAMAZOO 6.5%
<b>TROEG'S TROEGENATOR DOPPELBOCK</b> .7	
GERMAN-STYLE DOPPELBOCK	HERSHEY 8.2%
<b>DOGFISH HEAD INDIAN BROWN ALE</b> .....7	
SCOTCH/IPA/BROWN ALE HYBRID	DELAWARE 7.2%
<b>NEW BELGIUM FAT TIRE</b> .....6.5	
AMERICAN AMBER ALE	COLORADO 5.2%
<b>SPENCER'S TRAPPIST</b> .....9	
AMERICAN PATERSBIER	MASSACHUSETTS 6.5%
<b>VICTORY DIRTWOLF IPA</b> .....7	
AMERICAN DOUBLE IPA	DOWNINGTOWN 8.7%
<b>DESCHUTES BLACK BUTTE PORTER</b> ....7.5	
AMERICAN PORTER	OREGON 5.2%
<b>ROGUE DEAD GUY ALE</b> .....7	
GERMAN-STYLE MAIBOCK HYBRID	OREGON 6.5%
<b>OMISSION IPA</b> .....7	
GLUTEN-REMOVED IPA	OREGON 6.7%
<b>CONSHOHOCKEN PUDDLER'S ROW ESB</b> .....7	
(16 OUNCE CAN) ESB	CONSHOHOCKEN 5.4%
<b>UPLAND HOPSYNTH</b> .....12	
(500ML) DRY-HOPPED SOUR ALE	INDIANA 6.0%
<b>ALLAGASH WHITE</b> .....7	
GERMAN-STYLE WITBIER	MAINE 5.0%
<b>BIRRA MORETTI</b> .....6	
ITALIAN PALE LAGER	ITALY 4.6%
<b>WYNDRIDGE HOPPED CIDER</b> .....7	
SEMI-SWEET HOPPED CIDER	PENNSYLVANIA 5.5%
<b>WYNDRIDGE CRANBERRY CIDER</b> .....7	
CRANBERRY CIDER	PENNSYLVANIA 5.5%
<b>MILLER LITE</b> .....5	
AMERICAN LIGHT LAGER	MILWAUKEE 5.0%
<b>MICHELOB ULTRA</b> .....5.5	
AMERICAN LIGHT LAGER	MISSOURI 4.2%
<b>CORONA</b> .....6	
MEXICAN LAGER	MEXICO 4.6%
<b>AMSTEL LIGHT</b> .....5.5	
EUROPEAN LIGHT LAGER	NETHERLANDS 3.5%
<b>SAINT PAULI (NON-ALCOHOLIC)</b> .....5	
GERMAN LAGER	GERMANY

## MOCKTAILS 6

HONEY LAVENDER LEMON SPRITZER  
STRAWBERRY MINT TEA SPRITZER

# WHITE WINE



<b>PINOT GRIGIO</b>	
GABBIANO LA PROMESSA, ITALY.....8.....30	
<b>RIESLING</b>	
URBAN-HOF, GERMANY.....8.....30	
<b>CHARDONNAY</b>	
BACKSTORY, CALIFORNIA.....9.....32	
<b>SAUVIGNON BLANC</b>	
STONEBURN, CALIFORNIA.....10.....36	
<b>CHARDONNAY</b>	
LYRIC, CALIFORNIA.....38	

# SPARKLING/ROSE

<b>PROSECCO</b>	
FURLAN, ITALY.....9.....32	
<b>SPARKLING MOSCATO</b>	
ANNO DOMINI, ITALY.....9.....32	
<b>ROSE</b>	
JEAN-LUC COLUMBO, FRANCE.....9.....32	

# RED WINE

<b>PINOT NOIR</b>	
CLOUD BREAK, CALIFORNIA.....9.....32	
<b>SANGIOVESE</b>	
ALI, ITALY.....9.....32	
<b>MERLOT</b>	
OAK GROVE, CALIFORNIA.....9.....32	
<b>CABERNET</b>	
GREYSON CELLARS, CALIFORNIA.....10.....36	
<b>MALBEC</b>	
NIETO, ARGENTINA.....11.....40	
<b>CHIANTI CLASSICO</b>	
RESERVA, GABBIANO, ITALY.....11.....40	
<b>CABERNET</b>	
ALEXANDER VALLEY, CALIFORNIA.....66	
<b>CHIANTI CLASSICO</b>	
CASTELLARI DI CASTELLINA, ITALY.....66	

# LUNCH SPECIALS

11-3 EVERYDAY 10.95

## SALADS

### CHICKEN CAESAR

romaine lettuce, croutons, shaved parmesan, caesar dressing, topped with grilled chicken

### NAPOLITANA

mixed greens, grape tomatoes, carrots, eggplant, zucchini, olives, feta cheese, and grilled shrimp in our house dressing

## PASTA

### FETTUCCHINE SALMON

fettuccine with diced salmon in a light alfredo sauce

### LINGUINI BROCCOLI & POLLO

linguini pasta with broccoli, grape tomatoes, garlic, pecorino cheese, white wine sauce topped with grilled chicken

### RISOTTO MUSHROOMS & POLLO

risotto with mushrooms, onions, garlic, and parmesan cheese topped with grilled chicken

### LINGUINI SHRIMP & SAUSAGE

linguini pasta with shrimp and pork sausage, arugula, in a spicy white wine sauce

## HAPPY HOUR

MONDAY-FRIDAY 4P-6P  
SUNDAY 7P-10P  
\$4 BEER | \$5 WINE |  
\$6 COCKTAILS  
AVAILABLE AT THE  
BAR ONLY